

A L A C A R T E

WINTER 2019

S T A R T E R S

SEASONAL SOUP OF THE DAY 5
YARDSMAN STOUT WHEATEN | BUTTER | EXTRA VIRGIN OLIVE OIL

SMOKED HADDOCK, BACON & SPRING ONION CHOWDER 8
YARDSMAN STOUT WHEATEN | BUTTER | DILL OIL

CRISPY CHICKEN WINGS KOREAN STYLE 8
GARLIC AIOLI | FERMENTED CHILLI | CORIANDER

CHICKEN LIVER PARFAIT 8.5
FOIE GRAS | FIG PUREE | TOASTED BRIOCHE

SLOW COOKED SHIN OF BEEF RAGU 7.5
MEZZI RIGATONI PASTA | PECORINO CHEESE

CRISPY SALT & CHILLI SQUID 8
KIMCHI SLAW | CHILLI SAUCE | GARLIC AIOLI

M A I N C O U R S E

ROAST BREAST OF IRISH CHICKEN 17
POTATO GRATIN | KALE | WILD MUSHROOM | THYME JUS

18 HOUR SLOW BRAISED FEATHER BLADE OF IRISH BEEF 18
TENDERSTEM BROCCOLI | PARMESAN TRIPLE COOKED CHIPS | BRAISING JUICES

PAN FRIED FILLET OF LOCAL SALMON 16
HOT & SOUR AUBERGINES | PAK CHOI | URID DAHL PUREE

CONFIT ARNDAL PORK BELLY 16
CHORIZO & WHITE BEAN CASSOULET | SAVOY CABBAGE | BEER MUSTARD MASH

CURRIED ROAST CAULIFLOWER 14
GOLDEN RAISIN | CRISPY CAPERS | APPLE

CHARGRILLED DRY AGED 100Z SIRLOIN STEAK 22
WATERCRESS | TRIPLE COOKED CHIPS | GREEN PEPPERCORN SAUCE

F O R T H E T A B L E

HOMEMADE SOURDOUGH 4
WITH HONEY & THYME BUTTER

MIXED OLIVES 4

CHARCUTERIE BOARD 12

CHICKEN LIVER PARFAIT,
SELECTION OF CURED
MEATS, CELERIAC
REMOULADE, SHALLOT
CHUTNEY, SOURDOUGH

MEZZE PLATTER 9
HUMMUS, BABA
GANOUSH, FETA,
POMEGRANATE, PINE
NUTS & FLATBREADS

S I D E S

3.5

ROAST CARROTS WITH
HONEY AND DUKKA

GREEN SALAD WITH
CAPERS AND SHALLOTS

OLIVE OIL MASH

TRIPLE COOKED CHIPS



FRENCH VILLAGE
PATISSERIE | BRASSERIE

343-353 LISBURN RD
BELFAST, BT9 7EP
TEL: 028 90664333



For allergen information, please ask your server.

A discretionary 10% service charge will be applied to tables of 6 or more.